

帝苑新春喜臨門

Royal Garden Chinese New Year Menu

滿堂吉慶 (乳豬燒味併盤)

Roasted suckling pig and barbecued meat combination

鵬程展翅 (竹笙紅燒雞絲翅)

Braised shark's fin soup with shredded chicken and bamboo fungus

花開富貴 (蟹黃扒豆苗)

Braised crab roes with pea sprouts

金銀滿屋 (黃金蝦球、帶子伴西蘭花)

Stir-fried scallops and prawns coated with salted eggs with broccoli

年年有餘 (清蒸海斑)

Steamed garoupa with supreme soy sauce

金雞報喜 (馳名風沙雞)

Deep-fried crispy chicken with garlic

鴻運團圓 (杏仁茶湯圓)

Sweetened almond cream with glutinous rice dumplings

長年美景 (美點雙輝)

Chinese petits fours

港幣 HK\$2,888(四位用) For 4 persons

帝苑迎春粉麵

Royal Garden Noodles and Fried Rice

馬到功成 (上湯龍蝦伊麵) \$388

Braised e-fu noodles with lobster in supreme broth

財運亨通 (滑蛋斑球炒河) \$288

Sautéed rice noodles with garoupa fillets and scramble eggs

滿堂金玉 (粟米肉松攪角蓉炒香苗) \$268

Fried rice with minced pork, sweet corn and chinese olives

一本萬利 (菜遠雙菇湯米) \$198

Poached rice vermicelli with mushrooms and vegetable in supreme broth

春意綿綿 (銀芽鮑絲撈麵) \$268

Noodles tossed with shredded abalone and bean spouts

福星高照 (XO 醬海鮮炒蘿蔔糕) \$303

Wok-fried assorted seafood with turnip cake and x.o. Chili sauce

帝苑新春吉祥賀年菜 Chinese New Year Specialties

恭祝常勝利 (大展鴻圖翅) (每位) \$508

Braised shark's fin soup with shredded conpoy and bamboo piths (per person)

喜鵲報平安 (芝麻西檸煎軟雞) \$268

Pan-fried chicken fillets with lemon juice and sesame

發財兼好市 (髮菜炆蠔豉) \$358

Braised dried oysters with sea mosses

財源添大利 (發財就手大脷) \$198

Braised pork tongues, pork trotters and sea mosses with oyster sauce

帝袍滿羅香 (腿茸蛋白炒燕窩) \$208

Stir-fried egg white with bird's nest and preserved ham

苑通財源路 (魚翅釀雞翼) (每隻 per piece) \$198

Pan-fried chicken wings stuffed with shark's fin

軒景頌良宵 (菜片蜜味煎金蠔) \$408

Pan-fried dried supreme oysters with honey served with lettuce

祝君步青雲 (鴿蛋扒上素) \$288

Braised assorted vegetables with pigeon egg

大利滿金錢 (北菇生菜扣鵝掌) \$198

Braised goose webs with black mushrooms and vegetables

家藏萬斛珠 (翡翠腰菜炒帶子) \$238

Wok-fried scallops with cashew nuts, mixed bell peppers and spring onions

萬花吐豔紅 (蟹皇扒蘭度) \$338

Braised crab roes with chinese kale

事業財就手 (髮菜扣元蹄) \$238

Braised whole pork knuckle with sea mosses

如花仙鹿鳴 (翡翠珊瑚伴黃金蝦球) \$468

Sautéed crab roes with prawns coated with salted eggs and broccoli

意緒苗新苗 (蟹子竹笙扒豆苗) \$288

Braised pea sprouts with bamboo piths and crab roes